



2015

Wine type DOCG

Grape blend Sangiovese 100%

Cultivation system Spurred cordon

Plant density 4500 plants/ha

Production area Selected grapes Montalcino.

Ageing in French oak tonneaux 40 months

Ageing in bottle 6 months

Soil type Brunello di Montalcino originates from soil that is composed of clay loam, rich in pebbles giving it slight water stress in the final phase of maturation.

Altitude and Slope The vines are located to the southwest at 130 m ASL with slope varying between 5% and 10%.

Food Pairing Its elevated structure makes this wine ideal for the best game dishes, aromatic and rich in flavours. Also well suited for aged cheeses.

Ageing Potential Thanks to the complete phenolic maturation of the skins, the wine brings out the fullness and softness of the tannins as well as the suite of aromas from the moment it is released on the market and for many years to come.

Production Harvested at the end of September or beginning of October, grapes undergo soft pressing, fermentation in temperature-controlled stainless steel vats at 25°-28° and extraction of the noble compounds from the skins with the help of periodic pumping-over and racking. Maceration on the skins lasts between 18 and 21 days. The wine is aged for 24 months in medium-sized barrels and tonneaux. Before releasing, the wine ages in the bottle for 8 to 10 months.